

Francoise's Deviled Eggs

Ingredients

- 12 jumbo hard-cooked eggs, peeled, halved lengthwise
- 2 teaspoons white vinegar
- 3 tablespoons finely chopped green onions
- 3 tablespoons finely chopped radishes
- 3 tablespoons finely chopped stuffed green olives
- 3 tablespoons finely chopped carrots
- 3 tablespoons finely chopped celery
- 3 tablespoons finely chopped green bell pepper
- 3 tablespoons pickle relish
- 1/2 cup mayonnaise
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground pepper
- Dash of hot pepper sauce
- Fresh parsley
- Paprika

Directions

1. Remove egg yolk from egg whites; set whites aside. In small bowl, mash egg yolks. Add vinegar; mix well. Set aside.
2. In large bowl, combine onions, radishes, olives, carrots, celery, bell peppers, and relish. Add egg yolk mixture, mayonnaise, salt, pepper and hot pepper sauce; mix well.
3. Mound egg yolk mixture evenly into 24 egg white halves. Garnish with paprika and parsley. Serve cold.

18 to 24 servings.